

# Think Chef

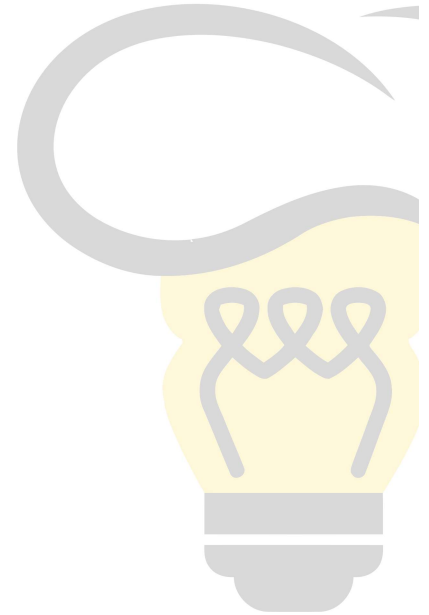
## THINK CHEF WHITE SAUCE [ 10 X 250G ]

*Basic white sauce  
Mixing Ratio: 250g to 1,25 lt of cold water*



### KEY PRODUCT ADVANTAGES

- Cost effective - No milk required.
- No added MSG.
- Low in salt.
- Lacto-vegetarian friendly.
- Base for all sauces.
- Consistent taste and cost.



## SUGGESTED RECIPE THINK CHEF TUNA BAKE



### INGREDIENTS

100ml oil  
250g onion  
350g tuna  
500g cooked pasta  
60g tomato puree  
100g cheese  
1lt water  
250g Think Chef white sauce

### METHOD

1. Whisk White Sauce with water.
2. Saute onions till soft and add tomato paste.
3. Add the white sauce mixture.
4. Bring to the boil and allow to simmer till cooked.
5. Mix pasta and tuna into the sauce.
6. Pour into serving dish.
7. Sprinkle over grated cheese.
8. Bake in oven till browned.